GE82N
GE82NT

Microwave oven

Owner's instructions & Cooking guide

imagine the possibilities

Thank you for purchasing this Samsung product.
Please register your product at

www.samsung.com/global/register

RoHS compliant
Our product complies with "The Restriction Of the use of certain Hazardous Substances in electrical and electronic equipment", and we do not use the 6 hazardous materials-Cadmium (Cd), Lead (Pb), Mercury (Hg), Hexavalent Chromium (Cr +6), Poly Brominated biphenyls (PBBs), Poly Brominated Diphenyl Ethers(PBDEs)- in our products.

ENGLISH

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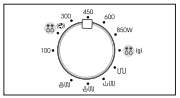
QUICK LOOK-UP GUIDE

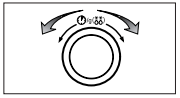
If you want to cook some food

1. Place the food in the oven.
Select the power level by rotating the **COOKING POWER CONTROL** knob.



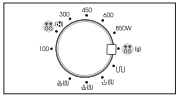
2. Select the cooking time by rotating the **TIME/ WEIGHT**(/g()) dial. .

Result: Cooking starts after about two seconds.



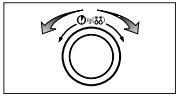
If you want to Auto Defrost some food

1. Turn the **COOKING POWER CONTROL** knob to the **Auto Defrost** ((g)) symbol.

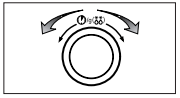


2. Turn the **TIME/WEIGHT** (/g()) dial to select the appropriate weight.

Result: Cooking starts after about two seconds.

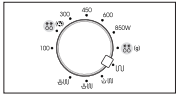


If you want to adjust the cooking time
Leave the food in the oven.
Turn the **TIME/WEIGHT** (/g()) dial to the desired time.



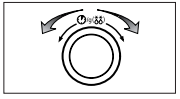
If you want to grill some food

1. Turn the **COOKING POWER CONTROL** knob to the **Grill** ( ) symbol.

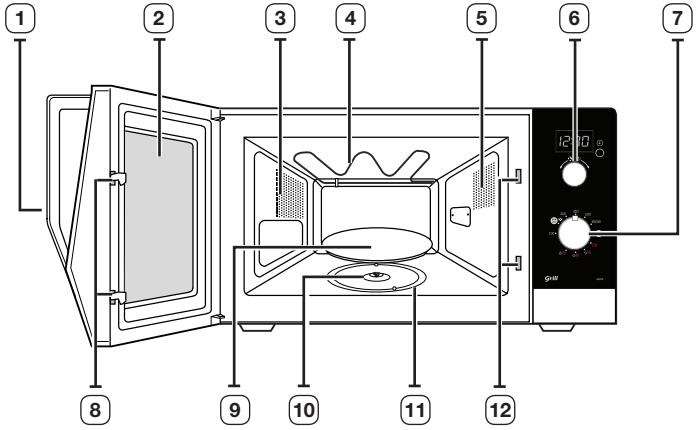


2. Turn the **TIME/WEIGHT** (/g()) dial to select the appropriate time.

Result: Cooking starts after about two seconds.



OVEN



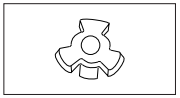
1. DOOR HANDLE
2. DOOR
3. VENTILATION HOLES
4. GRILL
5. LIGHT
6. TIMER KNOB
7. VARIABLE COOKING POWER CONTROL KNOB
8. DOOR LATCHES
9. TURNTABLE
10. COUPLER
11. ROLLER RING
12. SAFETY INTERLOCK HOLES

ACCESSORIES

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

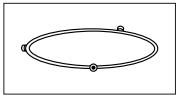
1. **Coupler**, already placed over the motor shaft in the base of the oven.

   Purpose : The coupler rotates the turntable.



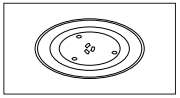
2. **Roller ring**, to be placed in the centre of the oven.

   Purpose : The roller ring supports the turntable.



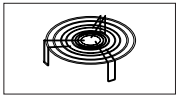
3. **Turntable**, to be placed on the roller ring with the centre fitting to the coupler.

   Purpose : The turntable serves as the main cooking surface; it can be easily removed for cleaning.



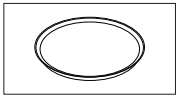
4. **Metal rack**, to be placed on the turntable.

   Purpose : The metal rack can be used in grill and combination cooking.



5. **Crusty plate (GE82NT only)**

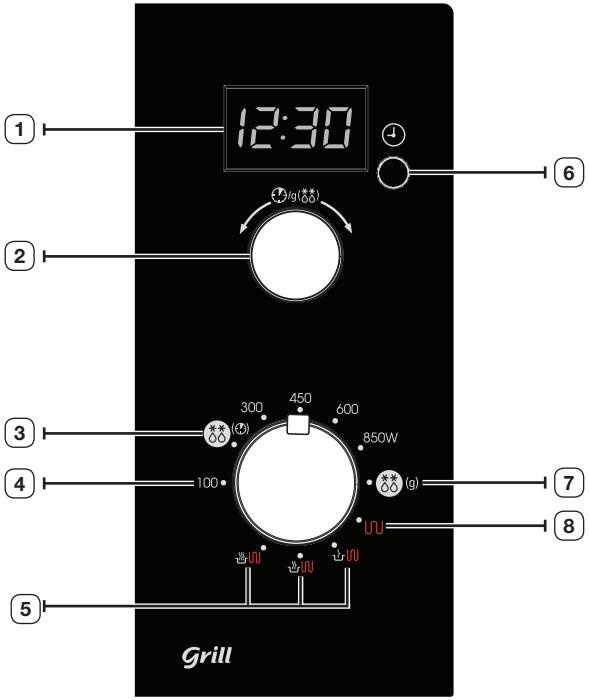
   Purpose: The crusty plate is used to brown food better in the microwave or grill combination cooking modes. It helps keep pasty and pizza dough crisp.



DO NOT operate the microwave oven without the roller ring and turntable.

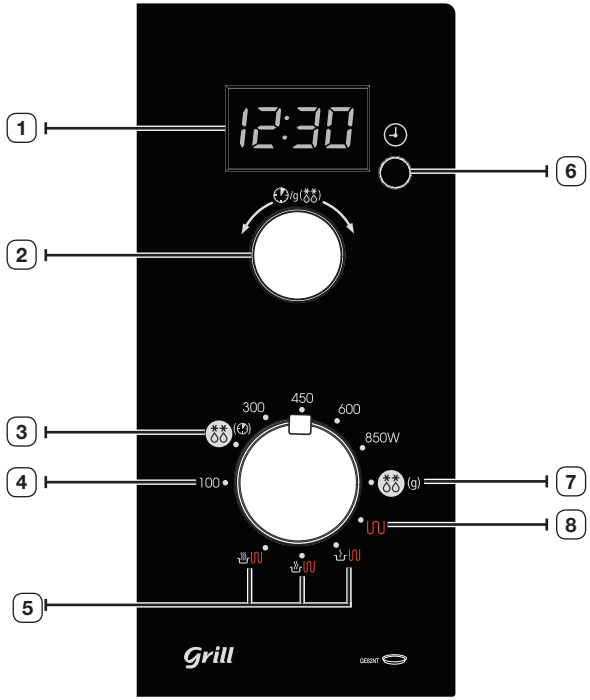
CONTROL PANEL

Model : GE82N



1. DISPLAY
2. TIME/WEIGHT DIAL
3. MANUAL DEFROST
4. VARIABLE COOKING POWER CONTROL KNOB
5. COMBI(Microwave + Grill)
6. CLOCK SETTING BUTTON
7. AUTO DEFROST
8. GRILL

Model : GE82NT



1. DISPLAY
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USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain much valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips

Inside the cover you will find a quick look-up guide explaining four basic cooking operations:

- Cooking food
- Auto Power Defrosting of food
- Grilling food
- Adding extra cooking time

At the front of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily.

SAFETY INFORMATION

- Before operating the appliance, please read this manual thoroughly and retain it at a safe place near the appliance for your future reference.
- Use this appliance only for its intended purpose as described in this instruction manual. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service center or find help and information online at www.samsung.com.

Important safety symbols and precautions.

The following symbols are used in the text of this Owner's Manual:

⚠ WARNING	Hazards or unsafe practices that may result in **severe personal injury or death**.
⚠ CAUTION	Hazards or unsafe practices that may result in **minor personal injury or property damage**.
⚠ CAUTION	To reduce the risk of fire, explosion, electric shock, or personal injury when using your microwave oven, follow these basic safety precaution

	Do NOT attempt.
	Do NOT disassemble.
	Do NOT touch.
	Follow directions explicitly.
	Unplug the power plug from the wall socket.
	Make sure the machine is grounded to prevent electric shock.
	Call the service center for help.
	Note
	Important

WARNING Severe warning signs for installation

The installation of this appliance must be performed by a qualified microwave service technician trained by the manufacturer. Please see the section “Installing your Microwave Oven”.

Plug the power cord into the proper wall socket or higher and use the socket for this appliance only. Plug the power plug into the wall socket firmly. In addition, do not use an extension cord.

- Failure to do so and sharing a wall socket with other appliances using a power strip or extending the power cord may result in electric shock or fire.
- Do not use an electric transformer. It may result in electric shock or fire.

The installation of this appliance must be performed by a qualified technician or service company.

- Failing to do so may result in electric shock, fire, an explosion, problems with the product, or injury.

The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.

Do not install this appliance near a heater, inflammable material.
Do not install this appliance in a humid, oily or dusty location, in a location exposed to direct sunlight and water (rain drops).
Do not install this appliance in a location where gas may leak.

- This may result in electric shock or fire.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

This appliance must be properly grounded.
Do not ground the appliance to a gas pipe, plastic water pipe, or telephone line.

- This may result in electric shock, fire, an explosion, or problems with the product.
- Never plug the power cord into a socket that is not grounded correctly and make sure that it is in accordance with local and national codes.

CAUTION Caution signs for installation

This appliance should be positioned in such a way that it is accessible to the power plug.

- Failure to do so may result in electric shock or fire due to electric leakage.

Install your appliance on a level and hard floor that can support its weight.

- Failure to do so may result in abnormal vibrations, noise, or problems with the product.

Install the appliance while maintaining the proper distance from the wall.

- Failure to do so may result in fire due to overheating.

The minimum height of free space necessary above the top surface of the oven.

WARNING Severe warning signs for electric

Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.

- Unplug the power plug and clean it with a dry cloth.
- Failure to do so may result in electric shock or fire.

Plug the power plug into the wall socket in the right direction so that the cord runs towards the floor.

- If you plug the power plug into the socket in the opposite direction, the electric wires within the cable may be damaged and this may result in electric shock or fire.

Plug the power plug into the wall socket firmly. Do not use a damaged power plug, damaged power cord or loose wall socket.

- This may result in electric shock or fire.

Do not pull or excessively bend the power cord.
Do not twist or tie the power cord.
Do not hook the power cord over a metal object, place a heavy object on the power cord, insert the power cord between objects, or push the power cord into the space behind the appliance.

- This may result in electric shock or fire.

Do not pull the power cord, when unplugging the power plug.

- Unplug the power plug by holding the plug.
- Failure to do so may result in electric shock or fire.

When the appliance or the cord is damaged, contact your nearest service centre.

CAUTION Caution signs for electric

Unplug the power plug when the appliance is not being used for long periods of time or during a thunder/lightning storm.

- Failure to do so may result in electric shock or fire.

WARNING Severe warning signs for using

In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug. Do not touch the appliance or power cord.

- Do not use a ventilating fan.
- A spark may result in an explosion or fire.

Take care that the door, heater or any of the other parts do not come into contact with the body while cooking or just after cooking.

- Failure to do so may result in burns.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

When moving heating elements, make sure to use the equipment designed to move heating element while wearing safety gloves provided with the product, and see if temperature drops sufficiently (at least 10 minutes after grill or combination cooking operation) after operation.

ALWAYS use oven gloves when removing a dish from the oven to avoid unintentional burn.

Stand at arms length from the oven when opening the door.
Reason : The hot air or steam released may cause scalding.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions:

- Immerse the scalded area in cold water for at least 10 minutes.
- Cover with a clean, dry dressing.
- Do not apply any creams, oils or lotions.
- Contact a doctor

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Children should be supervised to ensure that they do not play with the appliance.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.

WARNING : The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

WARNING : Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

WARNING : When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

Appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

WARNING : Accessible parts may become hot during use. To avoid burns young children should be kept away.

WARNING : Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not touch the power plug with wet hands.

- This may result in electric shock.

Do not turn the appliance off by unplugging the power plug while an operation is in progress.

- Plugging the power plug into the wall socket again may cause a spark and result in electric shock or fire.

Keep all packaging materials well out of the reach of children, as packaging materials can be dangerous to children.

- If a child places a bag over its head, it may result in suffocation.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Failing to do so may result in electric shock, burns or injury.

Never use this appliance for purposes other than cooking.

- Failure to do so may result in fire.

Open sealed containers (baby bottles, milk bottles, etc.) and make a hole in food items such as shells or nuts (eggs, chestnuts, etc) with a knife, before cooking them.

- Failure to do so may result in burns or injury due to the item bursting.

Do not touch the inside of the appliance immediately after cooking, because the inside of the appliance is hot after being heated for a long time or heating a small amount of food.

- Failure to do so may result in burns.

Do not use aluminium foil, metal objects (such as containers, forks, etc.) or containers with golden or silver trims.

- This may result in sparks or fire.

Never heat plastic or paper containers and do not use them with the oven function.

- Failure to do so may result in fire.

Take care that food does not come into contact with the heater when cooking food with the oven.

- This may result in fire.

Do not over-heat food.

- This may result in fire.

Do not heat food wrapped in paper such as magazines or newspaper.

- This may result in fire.

Do not use or place inflammable sprays or objects near the oven.

- This may result in fire or an explosion.

Do not open the door when the food in the cooking compartment is burning.

- If you open the door, an inflow of oxygen occurs and this may result in fire.

Do not insert fingers, foreign substances or metal objects such as pins or needles into the inlet, outlet and holes. If foreign substances are inserted into any of these holes, unplug the power plug from the wall socket and contact your product provider or nearest service centre.

- Failure to do so may result in electric shock or injury.

NEVER fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.

NEVER heat a babys bottle with the teat on, as the bottle may explode if overheated.

DO NOT touch heating elements or interior oven walls until the oven be cooled down.

Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.

Do not operate this appliance if it has a damaged power cable or plug.

DO NOT operate the microwave oven when it is empty. The power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes. It is best to leave a glass of water inside the oven at all times. The water will absorb the microwaves energy if the oven accidently started.

WARNING : If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING : Liquids and other foods must not be heated in sealed containers since they are liable to explode.

If the appliance is flooded cut the power immediately and please contact your nearest service centre.

- Failure to do so may result in electric shock or fire.

If the appliance generates a strange noise, a burning smell or smoke, unplug the power plug immediately and contact your nearest service centre.

- Failure to do so may result in electric shock or fire.

Do not attempt to repair, disassemble, or modify the appliance yourself.

- Since a high voltage current enters the product chassis, it may result in electric shock or fire.
- You may be exposed to electromagnetic waves.
- When repairing the appliance is required, contact your nearest service centre.

WARNING : It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.

- Failure to do so may result in electric shock or fire.

If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;

CAUTION Caution signs for using

Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags.
Reason : Electric arcing or sparking may occur and may damage the oven.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;

Small amounts of food require shorter cooking or heating time.
If normal times are allowed they may overheat and burn.

You may notice a Clicking sound during operation (especially when the oven is defrosting).
Reason : This sound is normal when the electrical power output is changing.

Young children should NEVER be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.

Children should be supervised to ensure that they do not play with the appliance.

Take care as beverages or food may be very hot after heating.

- Especially when feeding a child, check that it has cooled sufficiently.

Take care when heating liquids such as water or other beverages.

- Make sure to stir during or after cooking.
- Avoid using a slippery container with a narrow neck.
- Remove the container at least 30 seconds after heating.
- Failing to do so may result in an abrupt overflow of the contents and cause burns.

Do not hold food or any part there of during or immediately after cooking.

- Use cooking gloves because it may be very hot and you could burn yourself.
- If you pull the ceramic dish or well-being multi-purpose pan forwards, food may spill and this may result in burns.

When the surface is cracked, turn the power switch of the appliance off.

- Failure to do so may result in electric shock.

Do not scratch the glass of the oven door with a sharp object.

- This may result in the glass being damaged or broken.

Do not stand on top of the appliance or place objects (such as laundry, oven cover, lighted candles, lighted cigarettes, dishes, chemicals, metal objects, etc.) on the appliance.

- Items, such as a cloth, may be caught in the door.
- This may result in electric shock, fire, problems with the product, or injury.

Do not operate the appliance with wet hands.

- This may result in electric shock.

Do not spray volatile material such as insecticide onto the surface of the appliance.

- As well as being harmful to humans, it may also result in electric shock, fire or problems with the product.

Do not apply excessive pressure or impact to the door or to the inside of the appliance.

- This may result in deformation to the product or injury due to electric wave leakage.
- Hanging onto the door may result in the product falling and causing injury.
- If the door is damaged, do not use the appliance and contact your nearest service centre.

Do not place the appliance over a fragile object such as a sink or glass object.

- This may result in damage to the sink or glass object.

Use the appliance only after closing the door.

- If you use the appliance when it is contaminated by foreign substances such as food waste, it may result in problems with the appliance.

Take care when removing the wrapping from food that has just been taken out of the appliance.

- If the food is hot, hot steam may be emitted abruptly when removing the wrapping and you may burn yourself.

Do not unplug the appliance by pulling at the power cord, always grip plug firmly and pull straight out from the outlet.

- Damage to the cord may cause short-circuit, fire and/or electric shock.

Do not put your face or body close to the appliance while cooking or when opening the door just after cooking.

- Take care that children do not come close to the appliance.
- Failure to do so may result in burns from the heat.

Do not place food or heavy objects over the door when opening the door.

- The food or object may fall and this may result in burns or injury.

Do not abruptly cool the door, the inside of the appliance, or the dish by pouring water over it during or just after cooking.

- This may result in damage to the appliance. The steam or water spray may result in burns or injury.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.

WARNING Severe warning signs for cleaning

Do not clean the appliance by spraying water directly onto it.
Do not use benzene, thinner or alcohol to clean the appliance.

- This may result in discoloration, deformation, damage, electric shock or fire.

Before cleaning or performing maintenance, unplug the appliance from the wall socket and remove food waste from the door and cooking compartment.

- Failure to do so may result in electric shock or fire.

Do not use harsh abrasive cleane rs or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Do not use your microwave oven to dry papers or clothes.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

during cleaning conditions the surfaces may get hotter than usual and children should be kept away. (cleaning model only)

excess spillage must be removed before cleaning and shall specify which utensils can be left in the oven during cleaning. (cleaning model only)

CAUTION Caution signs for cleaning

The oven should be cleaned regularly and any food deposits removed.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Take care not to hurt yourself when cleaning the appliance (external/ internal).

- You may hurt yourself on the sharp edges of the appliance.

Do not clean the appliance with a steam cleaner.

- This may result in corrosion.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
(1) Door (bent)
(2) Door hinges (broken or loose)
(3) door seals and sealing surfaces

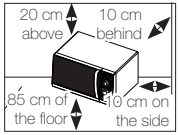
(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.
For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

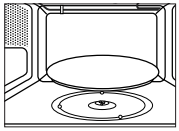
INSTALLING YOUR MICROWAVE OVEN

Place the oven on a flat level surface 85cm above the floor. The surface should be strong enough to safety bear the weight of the oven.

1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.



2. Remove all packing materials inside the oven.
Install the roller ring and turntable.
Check that the turntable rotates freely.



3. This microwave oven has to be positioned so that plug is accessible.

If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
For your personal safety, plug the cable into a 3-pin, 230 Volt, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.

Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

SETTING THE TIME

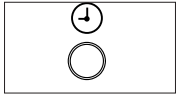
Your microwave oven has an inbuilt clock. When power is supplied, ":0", "88:88" or "12:00" is automatically displayed on the display.
Please set the current time. The time can be displayed in either the 24-hour or 12-hour notation. You must set the clock:

- When you first install your microwave oven
- After a power failure

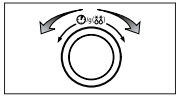
Do not forget to reset the clock when you switch to and from summer or winter time.

1.

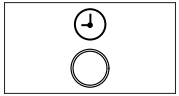
To display the time in the..	**Then press the button ( )..**
24-hour notation	Once
12-hour notation	Twice



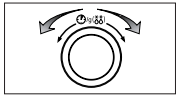
2. Turn the **TIME/WEIGHT** (/g( )) dial to set hour.



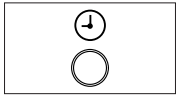
3. Press the button.



4. Turn the **TIME/WEIGHT** (/g( )) dial to set minute.



5. Press the button.



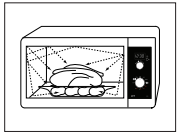
HOW A MICROWAVE OVEN WORKS

Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without the foods form or colour changing.

You can use your microwave oven to:

- Defrost (manual & auto)
- Cook
- Reheat

Cooking Principle



1. The microwaves generated by the magnetron are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the recipient used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (refrigerated or not)

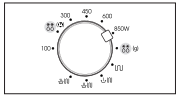
As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre
- The same temperature throughout the food

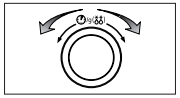
CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times.
Open the oven door by pulling the handle on the right side of the door.
Place a glass of water on the turntable. Then, close the door.

1. Set the power level to maximum by turning **COOKING POWER CONTROL** knob.



2. Set the time 4 to 5 minutes by turning the **TIME/ WEIGHT** (⏲/g/(⁂)) dial.



Result: The oven light comes on and the turntable starts rotating.

1) Cooking starts and when it has finished the oven beeps four times.
2) The end reminder signal will beep 3 times(once every minute).
3) The current time is displayed again.

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum is used, the water takes longer to boil.

WHAT TO DO IF YOU ARE IN DOUBT OR HAVE A PROBLEM

If you have any of the problems listed below try the solutions given.

This is normal.

- Condensation inside the oven.
- Air flow around the door and outer casing.
- Light reflection around the door and outer casing.
- Steam escaping from around the door or vents.

The oven does not start when you turn the TIME/WEIGHT (⏲/g(⁂)) dial

- Is the door completely closed?

The food is not cooked at all.

- Have you set the timer correctly?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

The food is either overcooked or undercooked.

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

Sparking and cracking occur inside the oven (arcing).

- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminum foil too close to the inside walls?

The oven causes interference with radios or televisions.

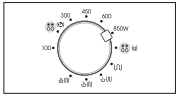
- Slight interference may be observed on televisions or radios when the oven is operating. This is normal. To solve this problem, install the oven away from televisions, radios and aerials.

If the above guidelines do not enable you to solve the problem, contact your local dealer or SAMSUNG after-sales service.

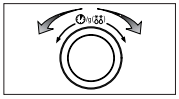
COOKING / REHEATING

The following procedure explains how to cook or reheat food.
Always check your cooking settings before leaving the oven unattended.
First, place the food in the centre of the turntable. Then, close the door.

1. Set the power level to maximum by turning **COOKING POWER CONTROL** knob.
(MAXIMUM POWER : 850 W)



2. Set the time by turning **TIME/WEIGHT** (⏲/g(⁂)) dial.



Result: The oven light comes on and the turntable starts rotating.

1) Cooking starts and when it has finished the oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again..

Never switch the microwave oven on when it is empty.

You can change the power level during cooking by turning the **COOKING POWER CONTROL** knob.

POWER LEVELS

You can choose any of the power levels listed below.

Power Level	Output	
	MWO	GRILL
HIGH	850 W	
MEDIUM HIGH	600 W	
MEDIUM	450 W	
MEDIUM LOW	300 W	
MANUAL DEFROST (⁂ (⏲))	180 W	
AUTO DEFROST (⁂ (g))	180 W	
LOW / KEEP WARM	100 W	
GRILL	-	1100 W
COMBI I (♨ ♫)	300 W	1100 W
COMBI II (♨ ♫)	450 W	1100 W
COMBI III (♨ ♫)	600 W	1100 W

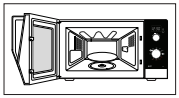
If you select higher power level, the cooking time must be decreased.

If you select lower power level, the cooking time must be increased.

STOPPING THE COOKING

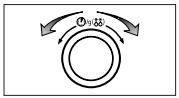
You can stop cooking at any time to check the food.

1. To stop temporarily;
Open the door.



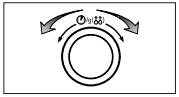
Result: Cooking stops. To resume cooking, close the door.

2. To stop completely;
Turn the **TIME/WEIGHT** (⏲/g(⁂)) dial to the left.
“: 0 “ will be displayed.



ADJUSTING THE COOKING TIME

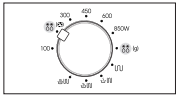
Adjust the remaining cooking time by rotating the **TIME/ WEIGHT** (⏲/g(⁂)) dial.
During the cooking to increase or decrease the cooking time of you food, turn the dial right or left.



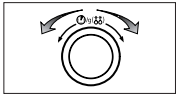
MANUAL DEFROSTING FOOD

The Manual Defrost feature enables you to defrost meat, poultry, fish. First, place the frozen food in the centre of the turntable and close the door.

1. Turn the **COOKING POWER CONTROL** knob to the **Manual Defrost** (⁂ (⏲)) symbol.



2. Turn the **TIME/WEIGHT** (⏲/g(⁂)) dial to select the appropriate time.



Result: The oven light comes on and the turntable starts rotating.

1) Cooking starts and when it has finished the oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again.

Use only recipients that are microwave-safe.

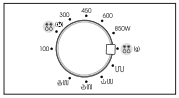
Select the Manual Defrosting function with a power level of 180 W if you want to defrost food manually. For further details on manual defrosting and defrosting time, refer to the page 26.

ENGLISH

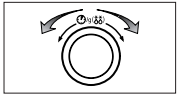
USING THE AUTO DEFROSTING FEATURE

The Auto Defrost feature enables you to defrost meat, poultry, fish.
First, place the frozen food in the centre of the turntable and close the door.

1. Turn the **COOKING POWER CONTROL** knob to the **Auto Defrost** (g) symbol.



2. Turn the **TIME/WEIGHT** (/g()) dial to select the appropriate weight.



Result: The oven light comes on and the turntable starts rotating.

1) Cooking starts and when it has finished the oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again.

Use only recipients that are microwave-safe.

AUTO DEFROST SETTINGS

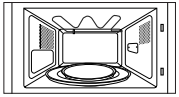
Remove all kinds of packaging material before defrosting.
Place the frozen foods on a turntable.
Turn the food over when the oven beeps.
Keep the corresponding standing time after Auto Defrosting has finished.

Food	Portion	Standing Time	Recommendation
Meat	200-1500g	20-60 min	Shield the edges with aluminium foil.
Poultry	200-1500g	20-60 min	Turn the food over when the oven
Fish	200-1500g	20-50 min	beeps.

USING THE CRUSTY PLATE (GE82NT)

Your Samsung microwave oven features a crusty plate as an additional accessory.
This crusty plate allows you to brown food not only on the top with the grill, but also the bottom of the food turns crispy and brown due to the high temperature of the crusty plate.
Several items which you can prepare on the crusty plate can be found in the chart.
The crusty plate can also be used for bacon, eggs, sausages, etc.

1. Place the crusty plate directly on the turntable and preheat it with the highest Microwave-Grill Combination[600W+Grill ()] setting by following the times and instructions in the chart.



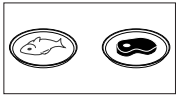
Always use oven gloves to take out the crusty plate, as will become very hot.

2. Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.

Please note that the crusty plate has a teflon layer which is not scratch-resistant. Do not use any sharp objects like a knife to cut on the crusty plate.

Use plastic accessories to avoid scratches on the surface of the crusty plate or remove the food from the plate before cutting.

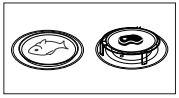
3. Place the food on the crusty plate.



Do not place any objects on the crusty plate that are not heat-resistant; e.g. plastic bowels.

Never place the crusty plate in the oven without the turntable.

4. Place the crusty plate on the metal rack(or turntable) in the microwave.



5. Select the appropriate cooking time and power.
Refer to the table on the next page .

How to clean the Crusty Plate
Clean the crusty plate with warm water and detergent and rinse off with clean water.

Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

Please Note
The crusty plate is not dishwasher-safe.

CRUSTY PLATE SETTING (GE82NT)

We recommend to preheat the crust plate directly on the turntable. Preheat the crusty plate with 600 W + Grill (⏦) function and follow the times and instructions in the table.

Food	Portion	Preheaing Time	Power	Cooking Time	Recommendations
Bacon	4 Slices (80 g)	3 min	600 W + Grill (⏦)	3½-4 min	Preheat crusty plate. Put slices side by side on crusty plate. Put crusty plate on the rack.
Grilled Tomatoes	200 g (2 pcs)	3 min	450 W + Grill (⏦)	4½-5 min	Preheat crusty plate. Cut tomatoes in halves. Put some cheese on top. Arrange in a circle on crusty plate. Put crusty plate on the rack.
Burger (frozen)	2 pieces (125 g)	3 min	600 W + Grill (⏦)	7-7½ min	Preheat crusty plate. Put frozen burger in a circle on crusty plate. Put crusty plate on the rack. Turn over after 4- 5 min.
Baguettes (frozen)	200-250 g (2 pcs)	4 min	450 W + Grill (⏦)	8-9 min	Preheat crusty plate. Put one baguette beside the centre, 2 baguettes side by side on the plate. Put crusty plate on rack.
Pizza (frozen)	300-350 g	4 min	600 W + Grill (⏦)	9-10 min	Preheat crusty plate. Put the frozen pizza on the crusty plate. Put crusty plate on the rack.

Baked Potatoes	250 g 500 g	3 min	600 W + Grill (⏦)	5-6 min 8-9 min	Preheat crusty plate. Cut potatoes in halves. Put them on the crusty plate with the cut side to the bottom. Arrange in a circle. Put the plate on the rack.
Fish Fingers (frozen)	150 g (5 pcs) 300 g (10 pcs)	4 min	600 W + Grill (⏦)	7-8 min 9-10 min	Preheat crusty plate. Brush plate with 1 tbsp. oil. Put fish fingers in a circle on the plate. Turn over after 4 min (5 pc) or after 6 min (10 pc).
Chicken Nuggets (frozen)	125 g 250 g	4 min	600 W + Grill (⏦)	5-5½ min 7½-8 min	Preheat crusty plate. Brush plate with 1 tbsp. oil. Put chicken nuggets on the plate. Put crusty plate on the rack. Turn over after 3 min (125 g) or 5 min (250 g).
Pizza (chilled)	300-350 g	4 min	450 W + Grill (⏦)	7½-8 min	Preheat crust plate. Put the chilled pizza on the plate. Put crust plate on rack.

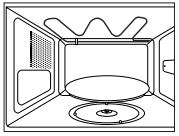
CHOOSING THE HEATING ELEMENT POSITION

The heating element is used when grilling. There is only one position listed. We need to tell consumers when it should be placed in the vertlcal position.

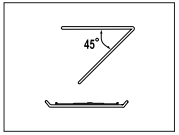
- Horizontal position for grilling or combined microwave + grill cooking

Only change the position of the heating element when it is cold and do not apply excessive force when placing it in the vertical position.

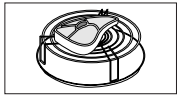
To set the heating element to the...	**Then...**
Horizontal position (grill or combined microwave + grill)	• Pull the heating element towards you • Push it upwards until it is parallel with the roof of the oven



When cleaning the upper part inside the cavity, it will be convenient to turn the heater downward by 45° and clean it.



CHOOSING THE ACCESSORIES



Use microwave-safe recipients; do not use plastic containers, dishes, paper cups, towels, etc.

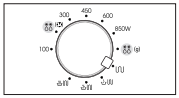
If you wish to select the combined cooking mode (grill and microwave), use only dishes that are microwave-safe and oven-proof. Metallic cookware or utensils may damage your oven.

For further details on suitable cookware and utensils, refer to the cookware guide on page 20.

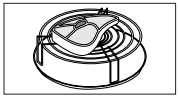
GRILLING

The grill enables you to heat and brown food quickly, without using microwaves. To this aim, a grill rack is supplied with your microwave oven.

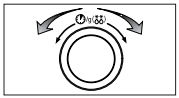
1. Preheat the grill to the required temperature, by turning the cooking power control knob to **Grill** symbol (⋂⋂) and turning the **TIME/WEIGHT**(⏲/g(⁂)) knob to the appropriate.



2. Open the door. Place the food on the rack and the rack on the turntable. Close the door.



3. Set the time by turning the **TIME/WEIGHT** (⏲/g(⁂)) dial.



Result : The oven light comes on and the turntable starts rotating.

1) Cooking starts and when it has finished the oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again.

Do not worry if the heater turns off and on while grilling. This system is designed to prevent overheating of the oven.

Always use oven gloves when touching the dishes in the oven, as they will be very hot.
Check that the heating element is in the horizontal position.

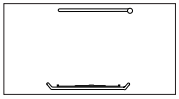
COMBINING MICROWAVES AND THE GRILL

You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

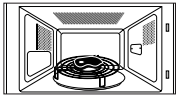
ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

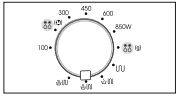
1. Make sure that the heating element is in the horizontal position; refer to page 18 for further details.



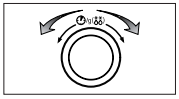
2. Open the oven door. Place the food on the rack and the rack on the turntable. Close the door.



3. Turn the **COOKING POWER CONTROL knob** to the appropriate power Level (⋂, ⋂⋂, ⋂⋂⋂).



4. Set the time by turning **TIME/WEIGHT** (⏲/g(⁂)) dial.



Result: The oven light comes on and the turntable starts rotating.

1) Cooking starts and when it has finished the oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again..

The maximum microwave power for the combined microwave and grill mode is 600 W.

COOKWARE GUIDE

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-safe	Comments
Aluminum foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Browning plate	✓	Do not preheat for more than eight minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ **: Recommended**
✓✗ **: Use caution**
✗ **: Unsafe**

COOKING GUIDE

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:
Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

Covering during cooking
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times
After cooking is over food the standing time is important to allow the temperature to even out within the food.

Cooking guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Spinach	150 g	600 W	4½-5½	2-3	Add 15 ml (1 tablespoon) cold water
Broccoli	300 g	600 W	9-10	2-3	Add 30 ml (2 tbsp.) cold water.
Peas	300 g	600 W	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.
Green beans	300 g	600 W	8-9	2-3	Add 30 ml (2 tbsp.) cold water.
Mixed vegetables (carrots/peas/ corn)	300 g	600 W	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.
Mixed vegetables (Chinese style)	300 g	600 W	8-9	2-3	Add 15 ml (1 tbsp.) cold water.

Cooking guide for rice and pasta

Rice : Use a large glass pyrex bowl with lid - rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.

Pasta : Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
White rice (Parboiled)	250 g	850 W	16-17	5	Add 500 ml cold water.
Brown rice (Parboiled)	250 g	850 W	21-22	5	Add 500 ml cold water.
Mixed rice (Rice + wild rice)	250 g	850 W	17-18	5	Add 500 ml cold water.
Mixed corn (Rice + grain)	250 g	850 W	18-19	5	Add 400 ml cold water.
Pasta	250 g	850 W	11-12	5	Add 1000 ml hot water.

Cooking guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended - see table. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint : Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (850 W).

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Broccoli	250 g 500 g	4-4½ 8-8½	3	Prepare even sized florets. Arrange the stems to the centre.
Brussels sprouts	250 g	5½-6½	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	250 g	4½-5	3	Cut carrots into even sized slices.
Cauliflower	250 g 500 g	5-5½ 8½-9	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250 g	3½-4	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg plants	250 g	3½-4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250 g	4½-5	3	Cut leeks into thick slices.
Mushrooms	125 g 250 g	1½-2 3-3½	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Onions	250 g	5½-6	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	250 g	4½-5	3	Cut pepper into small slices.
Potatoes	250 g 500 g	4-5 7½-8½	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip cabbage	250 g	5-5½	3	Cut turnip cabbage into small cubes.

REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.
Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7 °C.

Arranging and covering

Avoid reheating large items such as joint of meat - they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

Some foods can be reheated using 850 W power while others should be reheated using 600 W, 450 W or even 300 W.
Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).
Stir well or turn food over during reheating for best results. When possible, stir again before serving.
Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding , stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.
It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken - for future reference.
Always make sure that the reheated food is piping hot throughout.
Allow food to stand for a short time after reheating - to let the temperature even out.
The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.
Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

REHEATING BABY FOOD

BABY FOOD: Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40 °C.

BABY MILK: Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37 °C.

REMARK: Baby food particularly needs to be checked carefully before serving to prevent burns.
Use the power levels and times in the next table as a guide lines for reheating.

Reheating baby food and milk

Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power	Time	Standing time (min.)	Instructions
Baby food (Vegetables + meat)	190 g	600 W	30 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby porridge (Grain + milk + fruit)	190 g	600 W	20 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby milk	100 ml 200 ml	300W	30-40 sec. 50 sec to 1 min.	2-3	Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.

Reheating liquids and food

Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Drinks (coffee, milk, tec, water with room temperature)	150 ml (1 cup) 250 ml (1 mug)	850 W	1-1 ½ 1½ -2	1-2	Pour in to a ceramic cup and reheat uncovered. Place cup (150 ml) or mug (250 ml) in the centre of turntable, Stir carefully before and after standing time.
Soup (chilled)	250 g	850 W	3-3½	2-3	Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	350 g	600 W	5 ½ -6 ½	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with sauce (chilled)	350 g	600 W	4 ½ -5 ½	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
Filled pasta with sauce (chilled)	350 g	600 W	5-6	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated meal (chilled)	350 g	600 W	5 ½ -6 ½	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.

MANUAL DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.

Check the food occasionally to make sure that it does not feel warm.

If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.

Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint : Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to -20 °C, use the following table as a guide.

All frozen food should be defrosted using defrosting power level (180 W, ⁂ (◌)).

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Meat				
Minced beef	250 g 500 g	6½ -7½ 13-14	5-25	Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil.
Pork steaks	250 g	7½ -8½		Turn over after half of defrosting time!
Poultry				
Chicken pieces	500 g (2 pcs)	14½-15½	15-40	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!
Whole chicken	900 g	28-30		
Fish				
Fish fillets	200 g (2 pcs) 400 g (4 pcs)	6-7 12-13	5-15	Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends with aluminium foil. Turn over after half of defrosting time!
Fruits				
Berries	250 g	6-7	5-10	Distribute fruits on a flat, round glass dish (with a large diameter).
Bread				
Bread rolls (each ca. 50 G)	2 pcs 4 pcs	½-1 2-2½	5-10	Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable.
Toast/ sandwich	250 g	4½-5		Turn over after half of defrosting time!
German bread (wheat + rye flour)	500 g	8-10		

GRILL

The grill-heating element is located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 4 minutes will make the food brown more quickly.

Cookware for grilling:
Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

Food suitable for grilling:
Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

Important remark:
Whenever the grill only mode is used, make sure that the grill-heating element is under the ceiling in the horizontal position and not on the back-wall in the vertical position. Please remember that food must be placed on the high rack, unless another instruction is recommended.

MICROWAVE + GRILL

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly.
Three combination modes are available with this model:
600 W + Grill, 450 W + Grill and 300 W + Grill.

Cookware for cooking with microwave + grill
Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

Food suitable for microwave + grill cooking:
Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

Important remark:
Whenever the combination mode (microwave + grill) is used, make sure that the grill heating element is under the ceiling in the horizontal position and not on the back-wall in the vertical position. The food should be placed on the high rack, unless another instruction is recommended. Otherwise it has to be placed directly on the turntable. Please refer to the instructions in the following chart.
The food must be turned over, if it is to be browned on both sides.

Grill Guide for frozen food

Use the power levels and times in this table as guide lines for grilling.

Fresh food	Portion	Power	1st side time (min.)	2st side time (min.)	Instructions
Bread Rolls (each ca. 50g)	2 pcs 4 pcs	MW+ Grill	300 W+ Grill 1-1½ 2-2½	Grill only 1-2 1-2	Arrange rolls in a circle on rack. Grill the second side of the rolls up to the crisp you prefer. Stand for 2-5 minutes.
Baguettes + topping (tomatos, cheese, ham, mushrooms)	250-300 g (2 pcs)	450 W + Grill	8-9	-	Put 2 frozen baguettes side by side on the rack. After grilling stand for 2-3 minutes.
Gratin (vegetables potatoes)	400 g	450 W + Grill	13-14	-	Put frozen gratin into a small, round glass pyrex dish. Put the dish on the rack. After cooking stand for 2-3 minutes.
Pasta (Cannelloni, Macaroni, Lasagne)	400 g	600 W + Grill	14-15	-	Put frozen pasta into a small flat rectangular glass pyrex dish. Put the dish directly on the turntable. After cooking stand for 2-3 minutes.
Chicken Nuggets	250 g	450 W + Grill	5-5½	3-3½	Put chicken nuggets on the rack
Oven Chips	250 g	450 W + Grill	9-11	4-5	Put oven chips evenly on baking paper on the rack.

Grill Guide for fresh food

Preheat the grill with the grill-function for 4 minutes.

Use the power levels and times in this table as guide lines for grilling.

Fresh food	Portion	Power	1st side time (min.)	2st side time (min.)	Instructions
Toast Slices	4 pcs (each 25 g)	Grill only	4-5	4½-5½	Put the toast slices side by side on the rack.
Bread Rolls (already baked)	2-4 pieces	Grill only	2-3	2-3	Put bread rolls first with the bottom side up in a circle directly on the turntable.
Grilled Tomatoes	200 g (2 pcs) 400 g (4 pcs)	300 W + Grill	3½-4½ 6-7	-	Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the rack.
Toast Hawaii (pineapple, ham, cheese slices)	2 pcs (300 g)	450 W + Grill	3½-4	-	Toast the bread slices first. Put the toast with topping on the rack. Put 2 toasts opposite directly on the rack. Stand for 2-3 minutes.
Baked Potatoes	250 g 500 g	600 W + Grill	4½-5½ 8-9	-	Cut potatoes into halves. Put them in a circle on the rack with the cut side to the grill.

Fresh food	Portion	Power	1st side time (min.)	2st side time (min.)	Instructions
Chicken Pieces	450 - 500 g (2 pcs)	300 W + Grill	8-9	9-10	Prepare chicken pieces with oil and spices. Put them in a circle with the bones to the middle. Put one chicken piece not into the centre of the rack. Stand for 2-3 minutes.
Lamb Chops (medium)	400 g (4 pcs)	Grill only	11-13	8-9	Brush the lamb chops with oil and spices. Lay them in a circle on the rack. After grilling stand for 2-3 minutes.
Pork Steaks	250 g (2 pcs)	MW +Grill	300W+ Grill 7-8	Grill only 6-7	Brush the pork steaks with oil and spices. Lay them in a circle on the rack. After grilling stand for 2-3 minutes.
Baked Apples	1 apple (ca. 200 g) 2 apples (ca. 400 g)	300 W + Grill	4-4½ 6-7	-	Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the turntable.

SPECIAL HINTS

MELTING BUTTER
Put 50g butter into a small deep glass dish. Cover with plastic lid.
Heat for 30-40 seconds using 850 W, until butter is melted.

MELTING CHOCOLATE
Put 100 g chocolate into a small deep glass dish.
Heat for 3-5 minutes, using 450 W until chocolate is melted.
Stir once or twice during melting. Use oven gloves while taking out!

MELTING CRYSTALLIZED HONEY
Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 300 W, until honey is melted.

MELTING GELATINE
Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 300 W.
Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)
Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 850 W, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM
Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 850 W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

COOKING PUDDING
Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 850 W.
Stir several times well during cooking.

BROWNING ALMOND SLICES
Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3½ to 4½ minutes using 600 W.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and roller rings

ALWAYS ensure that the door seals are clean and the door closes properly.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.

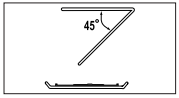
1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

Do not spill water in the vents. NEVER use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:

- Accumulate
- Prevent the door from closing correctly

Clean the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

For your convenience, we recommend that you turn the heater downward while cleaning the upper inside part of the cavity.



STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced.

The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should can repair this oven.

NEVER remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- Unplug it from the wall socket
- Contact the nearest after-sales service centre

If you wish to store your oven away temporarily, choose a dry, dust-free place.

Reason: Dust and damp may adversely affect the working parts in the oven.

This microwave oven is not intended for commercial use.

INSTALLATION & WIRING INSTRUCTIONS

IMPORTANT NOTE :

The mains lead on this equipment is supplied with a moulded plug incorporating a fuse.

The value of the fuse is indicated on the pin face of the plug and, if it requires replacing, a fuse approved to BS1363 of the same rating must be used.

Never use the plug with the fuse cover omitted if the cover is detachable. If a replacement fuse cover is required, it must be of the same colour as the pin face of the plug.

Replacement covers are available from your Dealer. If the fitted plug is not suitable for the power points in your house or the cable is not long enough to reach a power point, you should obtain a suitable safety approved extension lead or consult your Dealer for assistance. However, if there is no alternative to cutting off the plug, remove the fuse and then safely dispose of the plug. Do not connect the plug to a mains socket, as there is a risk of shock hazard from the bared flexible cord.

WIRING INSTRUCTIONS

WARNING THIS APPLIANCE MUST BE EARTHED.

This appliance must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock providing an escape wire for the electric current. The appliance is equipped with a mains lead which includes an earth wire for connecting to the earth terminal of your mains plug. The plug must be plugged into a socket that is properly installed and earthed.

The wires in this mains lead are coloured in accordance with the following code:

- Green and yellow : Earth
- Blue : Neutral
- Brown : Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings indentifying the terminals in your plug, proceed as follows.

Connect the green and yellow wire to the terminal in the plug marked with the letter E or the earth symbol (⏚) or coloured green or green-and-yellow.

Connect the blue wire to the terminal marked with the letter N or coloured black.

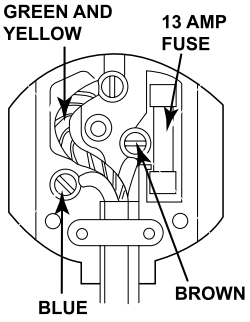
Consult a qualified electrician or service technician if in doubt about any of these instructions.

The manufacturer of this oven will not accept any liability for damage to persons or material for non observance of these requirements.

There are no user-serviceable parts inside the oven and if the mains lead of this appliance is damaged, it must only be replaced by qualified service personnel approved by the manufacturer because special tools are required.

⚠ WARNING **WARNING :** Ensure that the plug and power cord are not damaged before use. If you have any reason to remove the moulded plug from this appliance, immediately remove the fuse and dispose of the plug.
Do not connect the plug to a mains socket under any circumstances as there is a danger of electric shock.

⚠ WARNING **CIRCUITS :** Your microwave oven should be operated on a separate circuit from other appliances. Failure to do this may cause the circuit breaker to trip, the fuse to blow, or the food to cook more slowly.



COOKING INSTRUCTIONS ON FOOD PACKAGING

Microwave Symbols

On the front of your oven there is a microwave oven symbol, as shown below.
This symbol has been introduced for your benefit when cooking or reheating packaged food.

Packaged food is also, increasingly, using a microwave symbol similar to the one below. When you see this

Symbol on food packaging, the cooking instructions are based on either the IEC Power Output Rating, or the Reheating Categories A, B, C, D or E.

COOKING INSTRUCTIONS

The IEC Power Output rating is an internationally standardised rating, so all microwave manufacturers now use the same method of measuring power output.
If food packaging gives cooking instructions based on IEC Power ratings, set cooking times according to the IEC Power of your oven.

For example :
If the cooking instructions are based on a 650 W oven, then you will need to reduce some cooking time for the GE82N / GE82NT (850 W)
Ready meals are now very convenient and popular. These are meals which are already prepared and cooked by the food manufacturer, and then frozen, chilled or vacuum sealed for long life.
Increasingly, heating times for such ready meals are being based on the Heating Categories A, B, C, D and E.
On this instance, simply match the heating category of your oven to the instructions on the food package, and set your timer accordingly.

For example :
If the heating instructions are 3 minutes on HIGH for a D category oven, then you will need to set your timer for less than 3 minutes on HIGH for the GE82N / GE82NT (E category).

Always remember that cooking instructions are intended only as a guide. If you have followed the instructions and the food is still not piping hot throughout, simply return it to the oven and cook it until it is.

English

Correct Disposal of This Product (Waste Electrical & Electronic Equipment)

(Applicable in the European Union and other European countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.

TECHNICAL SPECIFICATIONS

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model	GE82N / GE82NT
Power source	230 V ~ 50 Hz
Power consumption Microwave Grill Combined mode	 1300 W 1100 W 2400 W
Output power	100 W / 850 W (IEC-705) • 240 V : 850 W • 230 V : 800 W
Operating frequency	2450 MHz
Magnetron	OM75P(31)
Cooling method	Cooling fan motor
Dimensions (W x H x D) Outside Oven cavity	 489 x 275 x 410 mm 330 x 211 x 329 mm
Volume	23 liter
Weight Net	 15 kg approx

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SAMSUNG ELECTRONICS

QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
BELGIUM	02 201 24 18	www.samsung.com/be (Dutch) www.samsung.com/be_fr (French)
CZECH REPUBLIC	800 - SAMSUNG (800-726-786)	www.samsung.com/cz
DENMARK	8 - SAMSUNG (7267864)	www.samsung.com/dk
FINLAND	30-6227 515	www.samsung.com/fi
FRANCE	01 48 63 00 00	www.samsung.com/fr
GERMANY	01805 - SAMSUNG(726-7864, € 0.14/Min)	www.samsung.com.de
HUNGARY	06 - 80 - SAMSUNG (726-7864)	www.samsung.com/hu
ITALIA	800 - SAMSUNG (726-7864)	www.samsung.com/it
LUXEMBURG	02 261 03 710	www.samsung.com/lu
NETHERLANDS	0900 - SAMSUNG (0900-726-7864, € 0.10/Min)	www.samsung.com/nl
NORWAY	3 - SAMSUNG (726-7864)	www.samsung.com/no
POLAND	0 - 801- 1 SAMSUNG (172678) 022-607-93-33	www.samsung.com/pl
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Code No.: DE68-03645F